

Starters

CHILLED

Jumbo Shrimp Cocktail 410 cal 26
House-made Cocktail Sauce, Horseradish

Chef's Selection of Fresh Oysters* 230 cal 24
Half Dozen on the 1/2 Shell, House-made Cocktail Sauce, Mignonette

King Crab Legs 1lb.* 580 cal MP
Served Chilled, House-Made Cocktail Sauce, Whole Grain Mustard Aioli, or Warm with Drawn Butter

Seared Ahi Tuna* 340 cal 23
Balsamic Soy Caramel, Pickled Vegetables, Crispy Capers, EVOO

Lobster & Crab Cocktail 520 cal 30
Jumbo Lump Crab, Maine Lobster, Lemon Basil Aioli, Calabrian Chile Vinaigrette, Capers

HOT

Crispy Nueske's Bacon Steak* 590 cal 21
Crispy Rice, Soy Caramel, Sesame Seeds, Scallions

Wagyu Meatballs 910 cal 21
Marinara, Crème Fraîche, Basil Pesto

Seared Sea Scallops* 450 cal 30
Bacon-Wrapped, Apricot Chutney

Wagyu Beef Dumplings 420 cal 23
Sweet Chili Sauce, Scallion, Sesame Seeds

Oysters Rockefeller* 600 cal 24
Creamed Spinach, Béarnaise Sauce, Panko Breadcrumbs

Jumbo Lump Crab Cake 590/870 cal 26 / 49
Whole Grain Mustard Beurre Blanc, Arugula, Red Onion, Grana Padano

Shrimp Calabria 780 cal 24
Garlic-Chile Butter, Lobster Cream, Toasted Baguette

OCEAN PLATTER

Chef Select Oysters on the Half Shell, Cold-Water Lobster Tail, Jumbo Shrimp Cocktail, Crab Cocktail, Seared Ahi Tuna
Grand* 1720 cal 85 | Epic* 2810 cal 162

SOUPS & SALADS

Steakhouse Wedge Salad 790 cal 16

Classic Caesar 480 cal 16

Chopped House Salad 410 cal 16

Lobster Bisque 700 cal 18

French Onion Soup Gratinée 530 cal 14

Morton's Greek Chopped Salad 730 cal 16

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

For convenience, a Suggested Gratuity of 18% will show on guest checks for parties of 6 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience.

Prime Steaks & Chops

MIDWEST BEEF

8 oz. Filet Mignon* 570 cal 62

12 oz. Filet Mignon* 840 cal 72

16 oz. Ribeye* 1210 cal 72

16 oz. New York Strip* 1060 cal 70

20 oz. Bone-In Ribeye* 1240 cal 79

BUTCHER CUTS

16 oz. Heritage Pork Chop* 710 cal 44

14 oz. Dry-Aged Ribeye* 1060 cal 69

16 oz. "Proprietary" Prime Cajun Ribeye* 1310 cal 72

8 oz. Prime Bavette Steak Frites* 760 cal 49

WAGYU FEATURES

10 oz. Filet Mignon* 700 cal 110

14 oz. Ribeye* 1060 cal 139

FOR THE TABLE

36 oz. Tomahawk Ribeye* 2370 cal 149

36 oz. Dry-Aged Porterhouse* 2170 cal 145

ENHANCEMENTS

Blue Cheese Butter 270 cal 6

Garlic Butter 350 cal 6

Black Truffle Butter 350 cal 6

Caymus Butter 230 cal 8

Béarnaise Sauce 520 cal 3

Rémy Martin Sauce Au Poivre 110 cal 6

"Oscar Style" Crab 580 cal 16

Whipped Horseradish Cream 160 cal 6

Cold-Water Lobster Tail 400 cal 27

Jumbo Grilled Shrimp 300 cal 13

CHEF SELECTIONS

Chicken Christopher 1320 cal 35

Lightly Breaded and Pan-Seared,
Garlic & Shallot Beurre Blanc

Cold-Water

Lobster Tail 660/810 cal

8 oz. Single 54 | Petite Twin Tails 52
Drawn Butter

Miso Glazed Sea Bass* 420 cal 52

Bok Choy, Shiitake Mushroom,
Dashi Broth

Wagyu Beef Stroganoff 1030 cal 48

Braised Wagyu Beef Ravioli, Roasted
Mushroom Stroganoff Sauce,
Crème Fraîche

Ora King Salmon* 650 cal 45

Roasted Carrots, Broccolini,
Maple Bourbon Glaze

Maine Lobster

Ravioli 560/750 cal 24 / 40

Truffled Lobster Cream Sauce,
Shiitake Mushrooms

Rack of Lamb* 660 cal 68

Whole Grain Mustard,
Madeira Sauce Reduction

Filet Mignon* &

Lobster Tail 1040 cal 69

Center-Cut Filet & Cold-Water Tail

SIDES

King Crab

Whipped Potatoes 1190 cal 37

Parmesan & Truffle

Matchstick Fries 890 cal 13

Smoked Gouda & Bacon

Au Gratin Potatoes 860 cal 17

Brussels Sprouts 550 cal 16

Loaded Baked Potato 1430 cal 14

Roasted Jumbo Asparagus 160 cal 15

Charred Broccolini 460 cal 14

Thick Cut Onion Rings 1070 cal 14

Creamed Spinach 510 cal 14

Sour Cream

Mashed Potatoes 840 cal 15

Make it loaded +4

Lobster Macaroni Shells

& Cheese 1360 cal 30

Truffled Cream Corn 660 cal 15

Sautéed Spinach

& Button Mushrooms 180 cal 14